



LA MIMBRERA

RED WINE
2019

This wine has a very special sentimental value since it is the first vineyard plot that we bought in the village of Álbalos: La Mimblera. We are talking about a vineyard almost 100 years old, planted in a calcareous clay soil (17% of active limestone) in a hillside of El Hoyo, in a very Mediterranean environment: great sun exposure, wild vegetation (thyme, rosemary, lavender).

VINTAGE

The 2019 vintage did not present major weather setbacks. Overall, it was a dry vintage with little rainfall that allowed it to enjoy an excellent phytosanitary status throughout the cycle. These conditions imposed a low vigor vegetative development on the vines, resulting in clusters of small size and low weight. The 2019 wines are structured and balanced with a very good aromatic expression.

TYPE OF WINE

Dry Red

GRAPE VARIETIESS

Tempranillo (75%), Garnacha (20%), Viura (5%)

VINEYARD

- La Mimblera – Álbalos – Planted in 1920 – Limestone and Clay, gravels
- 450 meters high, south-west exposure

HARVEST

- 4 October 2017
- By hand / 15 kg cases

WINEMAKING

- Integral fermentation in barrels at low temperatura (22°C)
- Maceration – 2 weeks

AGEING

- Used french oak barrels (225l)
- 18 months

PACKAGING

- Natural cork
- 3 bottles wooden cases

PRODUCTION

- 300 bottles of 75 Cl.

TASTING NOTES

Dark ruby color. Fruits of the forest, Mediterranean herbs on the nose. Very long in the mouth, this wine offers very present plum and licorice flavors with a mineral touch. Very well integrated tannins, great freshness, long finish, marked by the limestone.

FOOD PAIRINGS

Roasted meats (suckling pig), Pork cheeks in wine sauce, osobuco or Ox Tail

SERVING TEMPERATURE

16°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE	14,50 %
TOTAL ACIDITY (TARTARIC)	4,95 g/l
VOLATIL ACIDITY	0,60 g/l
pH	3,75
FREE SULFUR	25 mg/l
TOTAL SULFUR	72 mg/l

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